

Amendments to the Claims:

Please amend claims 1, 2, 5-22, 25, 26, and 28-30 as follows. Please add new claims 31-33. The claims and their status are shown below.

1. (Currently Amended) A process comprising:
 - (a) contacting one or more protein-containing materials with one or more wet-mill streams and one or more carbohydrases to produce at least one protein concentrate and at least one aqueous stream containing water-soluble carbohydrates; and
 - (b) separating the protein concentrate from the aqueous stream containing water-soluble carbohydrates.
2. (Currently Amended) A process according to claim 1, further ~~additionally~~ comprising defatting the protein-containing material.
3. (Original) A process according to claim 2, wherein defatting the protein-containing material comprises contacting the protein-containing material with a solvent.
4. (Original) A process according to claim 2, wherein defatting the protein-containing material comprises contacting the protein-containing material with an enzyme.
5. (Currently Amended) A process according to claim 1 ~~anyone of claims 1 to 4~~, wherein the grain is corn and the one or more protein-containing materials comprises gluten.
6. (Currently Amended) A process according to claim 1 ~~anyone of claims 1 to 5~~, wherein said process further comprising ~~is comprising~~ a bleaching step.
7. (Currently Amended) A process according to claim 1 ~~anyone of claims 1 to 6~~, wherein at least one of the one or more wet-mill streams is steep liquor, light steep water, heavy steep liquor or mixtures thereof.
8. (Currently Amended) A process according to claim 1 ~~anyone of claims 1 to 7~~, wherein the aqueous stream containing water-soluble carbohydrates is recycled and used as one of the one or more wet-mill streams in step (a).
9. (Currently Amended) A process according to claim 1 ~~anyone of claims 1 to 8~~, wherein at least one of the one or more protein-containing materials is selected from the group consisting of light gluten fraction, heavy gluten fraction, corn gluten concentrate, corn gluten meal, gluten cake and mixture thereof.

10. (Currently Amended) A process according to claim 1 ~~anyone of claims 1 to 9~~ wherein step a) ~~takes is taking~~ place at a temperature of at least room temperature, ~~preferably at least 50°C, more preferably at least 70°C, most preferably at least 120°C.~~

11. (Currently Amended) A process according to claim 1 ~~anyone of claims 1 to 10~~, wherein said process comprises a membrane filtration step before and/or after step b) ~~of said process.~~

12. (Currently Amended) A process according to claim 1 ~~anyone of claims 1 to 11~~, further comprising the step of drying the protein concentrate.

13. (Currently Amended) A process according to claim 1 ~~anyone of claims 1 to 12~~, wherein a least one of the one or more carbohydrases is selected from the group consisting of alpha amylase, dextrinase, pullulanase, glucoamylase, hemicellulase, cellulose and mixtures thereof.

14. (Currently Amended) A process according to claim 1 ~~anyone of claims 1 to 13~~, further comprising contacting the one or more protein-containing materials, one or more wet-mill streams, and/or one or more carbohydrases with one or more enzymes that ~~that~~ ~~[[to]]~~ join protein fragments.

15. (Currently Amended) A process according to claim 14, wherein at least one of the one or more enzymes are selected from the group consisting of ~~chosen from~~ polyphenoloxidases and transglutaminases.

16. (Currently Amended) A process according to claim 1 ~~anyone of claims 1 to 15~~, further comprising contacting the one or more protein-containing materials, one or more wet-mill streams, and/or one or more carbohydrases with one or more pectinases.

17. (Currently Amended) A process according to claim 1 ~~anyone of claims 1 to 16~~, further comprising contacting the one or more protein-containing materials with one or more phytases.

18. (Currently Amended) A process comprising contacting one or more protein-containing materials with one or more wet-mill streams and one or more carbohydrases to produce at least one protein concentrate and at least one aqueous stream containing water-soluble carbohydrates, wherein greater than 2% of the solids in the protein-containing material are gluten.

19. (Currently Amended) A process for increasing recovery of proteins in one or more protein-containing materials of a grain wet milling process wherein ~~and characterized in that in said process~~ the content of water-soluble carbohydrates is increased in at least one aqueous stream containing water-soluble carbohydrates.

20. (Currently Amended) A process ~~according to anyone of claims 1 to 19 and said process is~~ comprising the following steps:

- a. obtaining ~~Taking~~ a protein-containing material produced following ~~obtainable after~~ at least one separation step in the wet-milling process,
- b. contacting ~~Contacting~~ an aqueous stream of said wet-milling process with the protein-containing material,
- c. adding ~~Adding~~ an effective amount of carbohydrase for converting starchy material in said protein containing material into water-soluble carbohydrates,
- d[[e]]. separating into ~~Separating in two streams, preferably~~ a protein concentrate stream and an aqueous stream enriched with water soluble carbohydrates.

21. (Currently Amended) A process according to claim ~~anyone of claims 1 to 20,~~ wherein the separation is carried out at a temperature greater than 45°C.

22. (Currently Amended) A composition comprising greater than 70% corn protein concentrate without exogenous saccharification enzymes amino acid sequences.

23. (Original) The composition according to claim 22 wherein the saccharification enzymes are derived from microorganisms.

24. (Original) The composition according to claim 22, wherein the saccharification enzymes are selected from the group consisting of glucoamylases, pullulanases, and mixtures thereof.

25. (Currently Amended) The composition according to claim 23, wherein the saccharification enzymes are ~~selected from the group consisting of amino acid sequence is~~ fungal, bacterial, or mixtures thereof.

26. (Currently Amended) A method of making a protein concentrate comprising separating the protein concentrate from the carbohydrate-containing stream at temperatures greater than 45°C.

27. (Original) The method according to claim 26, wherein microbial growth is substantially inhibited.

28. (Currently Amended) A process according to claim 1 ~~anyone of claims 1 to 10,~~
further comprising performing ~~wherein said process comprises~~ a filtration step to remove low
protein content components before step b) ~~of said process.~~

29. (Currently Amended) A process according to claim 1 ~~anyone of claims 1 to 12,~~
wherein the carbohydrase is added in the form of malted grain.

30. (Currently Amended) A composition comprising greater than 70% corn protein
concentrate and a carbohydrate profile, wherein at least 10% of the water extractable
carbohydrates is DP 5-13 (total 5-13) as a percent of DP 1-13 (total area 1-13).

31. (New) A process according to claim 1 wherein step a) takes place at a temperature of
at least 50°C.

32. (New) A process according to claim 1 wherein step a) takes place at a temperature of
at least 70°C.

33. (New) A process according to claim 1 wherein step a) takes place at a temperature of
at least 120°C.